

The Household WORD

bits & pieces

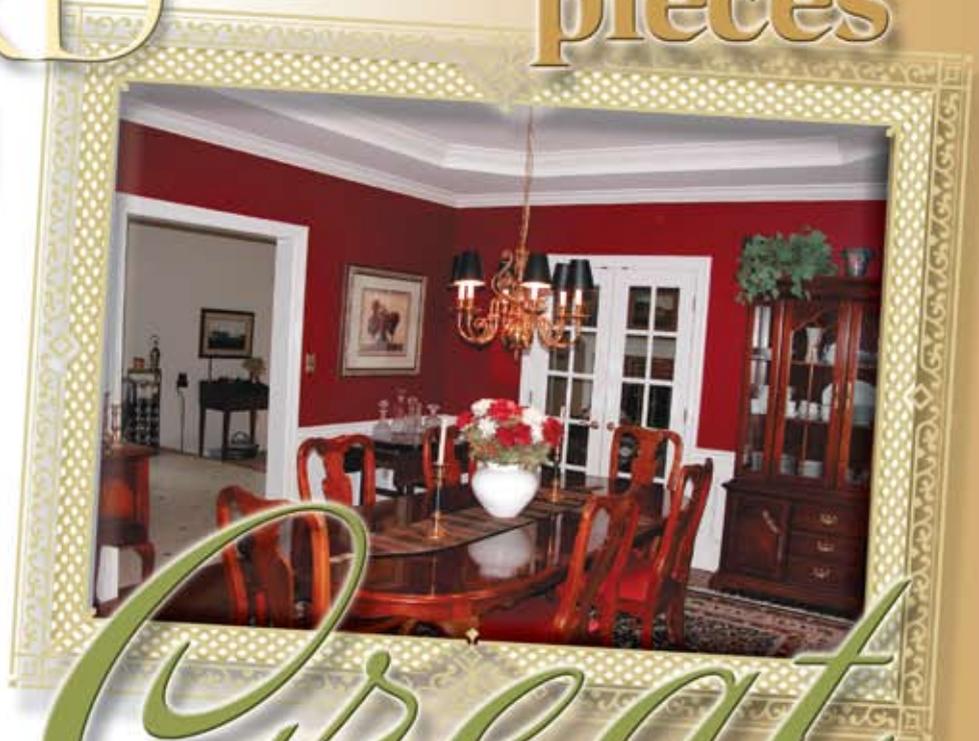


ISSUE 8, OCTOBER '05

A Newsletter about
homes, you...and Bill

In this issue:

- Bits & Pieces
- Miscellaneous Ramblings
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- Guest Chef: Gwen Black



Great Ideas



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RE/MAX
Associates of Lancaster

Great Ideas bits & pieces

This issue is the true definition of “bits and pieces,” as there is no rhyme nor reason for what follows—lots of information, most of which has little relationship to the previous subject matter. I know you like to see the great ideas that others have used and incorporate them in your own homes. If you’ve done a renovation or have a great idea, make sure to drop me a note, email or call me so you can be featured in the next edition of *The Household Word*.



1,2 Scott and Beth Rimmer decided it was time to replace the generic concrete patio of their Doutrich-built West Lampeter Township home. In addition, they constructed a walk to connect the rear patio off their breakfast room to the driveway. Balmer Brothers Concrete, Akron, was contacted and a beautiful patterned and colored concrete was poured. It was scored to represent mortar joints, and the variegated colors make it look like different pieces of slate. Scott and Beth did the landscaping themselves (wow!) and as the pictures show, they did a great job. The new patio colors perfectly complement the exterior of the house and provide the Rimmers with a beautiful outdoor entertaining space.

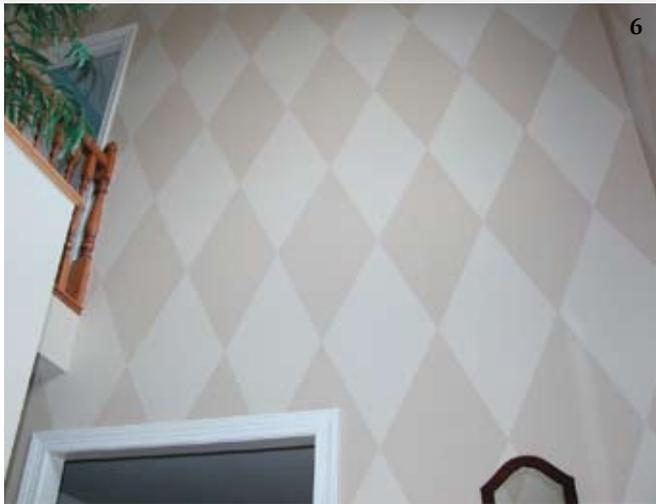
3,4,5 Ward and Marcy Barr were looking to gain some additional privacy for the patio of their Manheim Township home. Additionally, they hoped to block the winds that seemed to gust around the corner rendering the patio unusable at times. A contact was made with Tim Hostetter of Erb Bothers Landscaping, who designed this fantastic privacy screening fence. The thirty-foot fence is composed



of cedar for durability (and low maintenance) as well as good looks. The couple considered pecky cypress (more common in the South), but due to the difficulty in securing it, they chose cedar. An arched entrance directs guests and visitors to the backyard area, while a large double-door entrance is used for equipment and to access the large furniture. It was built by Top Quality Construction. I’m sure you’ll agree that it’s both functional and elegant.

6 What to do with the vast expanses of drywall in the two-story open foyers you all seem to want? Dave and Anne Marie Richards chose to faux paint the foyer of their Manheim Township home with a harlequin pattern in subtle shades of beige to complement the colors of the adjoining rooms. Faux painter Stephanie Sauer provided the expertise.

7 More than one of you is seeing red! Red dining rooms, that is. Joe and Kathy Spada felt it was time for an update of their Manheim Township Garman-built home. They contacted interior designer



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do to update the look of their Manheim Township home. There's the first mistake, asking me what to do with someone else's money. The Sorrentino home featured stained trimwork throughout which was very popular at the time the house was built. Hardwood floors were already in place in the foyer, hall and dining rooms, as was a beautiful custom cherry kitchen with new flooring. The former dead-end living room was changed to an in-home office with new Ralph Lauren wallpaper and patterned carpet. The family room received new paint colors and carpet, and the kitchen countertops were treated to granite. But the big transformation came to the dining room. When I suggested the recently-papered room be stripped of its blue-shade wallpaper and painted red, Cindy did indeed see red . . . at me! Nevertheless, the Sorrentinos acquiesced.



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Bob Madenspacher was contacted to paint all the trim white and the walls Ralph Lauren Relay Red. Mike Hollin of MSH Construction installed the picture frame wainscoting below the existing chair rail, also painted white to match the trim and mock the appearance of real wood wainscoting. New window treatments were chosen and the seat cushions of the dining room chairs were reupholstered for a dramatic new look and total transformation.

Patricia Stadel whose recommendations called for a re-do of both the living and dining rooms, as well as the open foyer and second floor hall (since the spaces flowed together). The foyer tile remained in place, but the living room, dining room, and staircase carpeting were removed. The stairs were laboriously stripped and restained to match the new hardwood flooring from Bruce by Armstrong which replaced the carpet of the living and dining rooms. Walls were painted Benjamin Moore HC-39 Putnam Ivory, while trim was painted Ben Moore OC-95 Navajo White. To top it off, the dining room was painted a striking Benjamin Moore 2080-10 Raspberry Truffle with the area below the chair rail Putnam Ivory (same as the foyer and living room) to create a cohesiveness within the adjoining rooms. Bob Madenspacher provided the expert painting.



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9,10 In a somewhat less bold use of red, designer Jackie Classen from Bareville Furniture chose ICI #121 094R05/305 Classic Burgundy to accent the wall of the dining area of the "Rutherford II" model home at Fieldcrest at Meadow Valley in Ephrata Township. The mid-unit townhome, built by Garman

Builders, Inc., is somewhat narrow and deep, and all the rooms flow together in an effort to create the feeling of space and openness—a necessity in a 25' wide townhome. Quite literally, the foyer, kitchen, dining room, and family room on the first floor, as well as the second floor loft (which adjoins the two-story foyer and overlooks the two-story family room), require that paint colors must flow uniformly; there is no place to transition color. A simple solution was to construct drywall half columns with crown molding in order to separate the dining area from the kitchen and family room. Overall, quite an effective accent.

8 Jim and Cindy Sorrentino were seeing red, too. Most likely at me! They asked me what I thought they should

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While meeting with Dave and Leslie Matz to sign contracts for the sale of their West Lampeter Township home, Leslie commented on having some things already



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packed up to go. Since they were going to be putting certain items in storage, Leslie wowed me with her method of packing. I was sufficiently impressed as to make it part of this column. Leslie is the “queen of organization” (my proclamation), and she didn’t fail to deliver on her pseudo name. Pasted to the outside of the boxes were pictures of what was inside. She took digital photos of the items that were packed in each box, printed them out on the computer, and then affixed the photos to the outside of all four sides of the box. No matter how the boxes were stacked while in storage, she and Dave could tell what was packed inside. Simple and clever. Don’t you agree?

11,12,13 Dave and Karen Frank recently purchased their Garman-built Manheim Township home. Despite being a former Parade of Homes model built only eight years ago, the house was in need of decorating updates as tastes have significantly changed in just a few short years. The house had great bones, a beautiful kitchen, and excellent floorplan. Karen was born to decorate, and she pores over design magazines and furniture catalogs constantly searching for the latest and greatest. To say she was on a mission to replace the kitsch of the former owner would be an understatement. Let’s just say Karen is fortunate to have married Dave, who allows her “free rein” when it comes to the house (poor Dave). In addition to totally transforming the first floor of the house, Karen worked her magic on twins David and Andrew’s bedrooms and playroom with the bold



use of color. David’s room is painted with contrasting walls of Sherwin Williams Commodore Blue (dark) and Droplet (light blue), and features an outer space/Star Wars theme. Andrew’s room is painted in bold stripes of Sherwin Williams Positive Red, Whole Wheat (a khaki color), and White. I especially like the red tool chest as a night table. The boys’ bathroom (not pictured) is done in a Route 66 theme and includes car parts on the walls as accent pieces. Their playroom (the bonus room over the three-car garage) features a sports theme and is painted Commodore Blue and a custom mix of orange concocted by Karen. An attic access door is painted with special paint to create a blackboard for the boys to write messages and graffiti. Expert painting was by Jim Stauffer of Lancaster.

MISCELLANEOUS RAMBLINGS

The article on our trip to **Italy** continues to prompt commentary from many of you (and you know I like to hear from you). Recently, we had dinner with long-time friends Jay and Marybeth Filling and Kelley and Harry Lutz. Marybeth was excited to hear about our trip, as she and her family were about to embark on a girls-only trip to Europe (her first) this past summer. Among the stops was Florence, Italy.

Marybeth wanted to make sure that Acqua.al 2 (Issue 6, January 2005), the restaurant I recommended, was on their list. MB admitted people always say they want to check out restaurant recommendations

when traveling, but rarely follow through. Well, she and her family managed to find the restaurant (I might add with no difficulty), and according to her it was the dining highlight of their trip. I couldn’t agree more, as we found that true as well. She was kind enough to take the picture to prove to me that they were really there (notice the sign in the background)! Included in the photo (standing left to right) are Lindsay Filling (Marybeth’s daughter), Pat Aichele (MB’s mom), Anne Louise DeBord (MB’s sister), Pat Aichele (MB’s brother Tom’s wife), Lisa Aichele (MB’s brother Bob’s wife), Marybeth Filling; (front, left to right) Debbie Keys (MB’s sister), and Julianne Keys (Debbie’s daughter). Check out those smiles. What were they really doing? Thanks, MB!

Speaking of dining, many of you told me of your fine memories of Maine as inspired by my article in the Issue 7, May 2005 newsletter about the city of Portland. The July 2005 issue of Bon Appétit highlighted the city’s

MORE MISCELLANEOUS RAMBLINGS

newest restaurants. In case you visit, the magazine recommends the following newly opened eateries: Duckfat, 43 Middle Street, 207-774-8080, duckfat.com; Blue Spoon, 89 Congress Street, 207-773-1116; and Mims Brasserie, 205 Commercial Street, 207-347-7478. Should you find yourself there, please report back your impressions.



Congratulations to my associate **Jeff Peters** and his wife Lisa. Jeff and Lisa are parents once again. Baby boy Cole Jeffrey was born April 21, 2005, and joins brother Colin, now 3½ years old.

I recently had the opportunity to reconnect with Dr. Connie Stuckert, the Executive Director of the **National Association of Watch & Clock Collectors, Inc.**, headquartered at 514 Poplar Street in Columbia, PA. I first worked with Connie when she relocated here to be the Executive Director of the Landis Valley Museum, and again when she left the “big city” for the suburban Philadelphia area and another museum project. Now she’s back, albeit making the commute from her current residence outside the area. She was kind enough to invite me to the facility for a personal “executive” tour. I was embarrassed to admit that I had never set foot on the premises in my 25 years in Lancaster County. WOW! I was impressed. The facility is beautiful and features a research library (the largest of its kind); an auditorium/theater; exhibit halls filled with tall case clocks, ornamental clocks, and watches; special rotating exhibits; and the all-important gift shop (in addition to much more). A separate School of Horology is located on the 4+ acre campus. Rather “timely” for my visit was



a unique exhibit of over 130 vintage automobile clocks. Despite being an international organization, it is headquartered here in little

old Lancaster County. Definitely worth the visit, especially if you have out-of-town guests to entertain. You can check it out at www.nawcc.org, or call 717-684-8261. Thanks again, Connie, for the special tour.

Finally, someone has figured this out! Next time you want to make sure the paint colors you’ve chosen really are the right ones, you won’t have to waste a quart or gallon in order to do so. **Benjamin Moore has new**

2 oz. Color Samples that enable you to paint a 2'x2' area with two coats of paint. You can even order them online at a cost of \$4.99 each. Shipping is \$3.50, free on orders of four or more. Go to www.benjaminmoore.com, or call 1-888-262-6567.

With all the fuss currently heard over the possibility of an amendment to the Constitution concerning the burning of the **United States flag**, I thought I’d go online and check out the details concerning “flag etiquette.” I personally find the prospect of burning our flag offensive, and don’t buy the “freedom of speech” argument expressed by the liberals (this is, after all, my newsletter and



thus, my forum to express my opinion). Check out www.ushistory.org/betsy/flagetiq.html to get the specific details on what is and what is not appropriate when it comes to the U.S. flag. There are 15 pages of instructions on how to correctly fold and display the flag; correct flagpoles and flag sizes; flag code; and a myriad of other questions that might come to mind. It is a great site that will make you realize (it did me) how little respect we show this important symbol of what it means to be American.

I’ve been published! I’ll save you the stories for another issue, but yours truly wrote a review of the **Concours d’Elegance of the Eastern United States** (a charity event which I have been involved in for ten years) in the September/October 2005 issue of **Auto**



Events Magazine. Check it out at www.autoevents.org. Click on the cover of the magazine and go to page 16. They’ve actually asked me to write another. Now, let’s assume someone has actually read it!

Time to toot my own horn: part two. I recently received the **RE/MAX International Lifetime Achievement Award**. It recognizes significant personal achievement honoring both productivity and client service. I previously received the RE/MAX Hall of Fame Award, in addition to having been awarded the Platinum Sales Award eight times. I am the only Lancaster associate to have received the award. Of special mention is the note of congratulations received from Jon and Sandi May, who said “You know you’re getting up there when you start receiving those [lifetime achievement awards]! Fortunately, they followed up with “We can tease because we are the same age.” Nice save, guys.

A NEW PHOTO OF YOURS TRULY COURTESY OF THE “ROCKET MAN”

Those of you who actually read this rag will notice that I have finally gotten a new picture. Yes, the mustache is gone and the hair is very gray, but after about 10 years I was long overdue for a new picture. Frankly, I was tired of your complaints. Who did the honors? Long-time friend and client Mark Usciak. Many of you will recognize Mark's work as a former Armstrong World Industries, Inc., photographer, now with the Shadowlight Group in Greenfield Corporate Center, Lancaster. Mark is a genuinely nice guy who loves to take pictures and graciously shares his work with others. You'll find him many weekends photographing weddings or special events such as the Lancaster Museum of Art's Artistry in Motion (Mark is a car guy, too). He lives in East Hempfield Township with wife Pam Hostetter and children Adam and Amy.

Mark, along with older brother Tom, was recently profiled in an article by Cindy Stauffer in the *Lancaster New Era*. Their story is a great one, certainly qualifying Mark as one of my more interesting friends. I always knew Mark has had a brush with greatness, but never to the extent indicated in the article. According to the article, the brothers' photos have been on the pages of *Aviation Week & Space Technology*, *Final Frontier*, and *Countdown* magazines. They have won awards both regionally and nationally and have worked for a variety of aerospace publications and companies. Most recently, they worked for Boeing as corporate photographers during the July 27, 2005, launch of the Discovery space shuttle at Cape Canaveral. I count myself among the privileged who have many of Mark's great photos in my collection.

Chances are that when the names Tom and Mark Usciak are mentioned among the "space crowd" their reputations precede them far and wide. The Brothers Usciak have photographed more than 40 launches over the last 30 years. Older brother Tom managed to get press credentials while a student at Millersville University in order to photograph the 1971 launch of Apollo 15. Fourteen-year-old Mark tagged along and was hooked for life! Mark snagged his own press pass in 1972, just three months shy of his 16th birthday — my, have times changed! With the tight security of a post-9/11 era, needless to say it wouldn't happen today. Mark noted at the most recent launch of Discovery in July, a helicopter gunship made regular passes over the NASA grounds; a far cry from the early days when the brothers would mingle with the press and TV commentators like Walter Cronkite.

The brothers' "claim to fame" evolved in the mid-'80s with the development of a special camera. In cooperation with two high-school buddies from Lancaster, Steve Nolte and Bob Preston, the quartet orchestrated a camera system that enabled them to photograph launches from a distance as close as three football fields from the launch pad! The homemade system uses sound to activate the shutter of the camera mounted on a tripod about 800-



1,500 feet from the shuttle launch pad. At a certain decibel, the camera "hears" the firing of the rocket and begins taking pictures as the rocket ascends. Amazingly enough, the equipment involves about \$50 of parts from Radio Shack, some 9-volt batteries and plastic pipe. It has been used in the same basic configuration for the last 20 years.

The article quotes Mark as saying, "Even if I wasn't working for anybody, I'd do my darnedest to get down here. It's a labor of love." It must be, considering the fact that the brothers brave the blazing Florida sun and mosquitoes in order to set up their cameras in the swamps surrounding the launch site.

Mark and Tom have been fortunate to experience many memorable launches, including the joint Apollo-Soyuz mission, the Skylab launches, many later shuttle launches, and even spectacular night shots. I remember Mark telling me with brimming enthusiasm as he and Tom managed to get rarely-offered security clearance in order to photograph a daytime launch (when the sun angle was just perfect) from atop the shuttle construction facility building. A favor was repaid and the pair was able to take spectacular photos from a vantage point few have experienced. I'm glad to say I have one of the photos from that historic day.

Some years back, Mark was kind enough to provide me with his press pass in order to see a launch close up (about 4½ miles back). It was an experience like no other. The anticipation was extraordinary and the crowd onhand was electric. It defies description, especially from such a distance, and belongs on everyone's must-do list. I've subsequently seen several other shuttle launches from my front yard and from the beach in Florida, albeit 1½ hours south. And I must add, they are clear as a bell. That should give you some indication as to the massiveness of the flame. Bear in mind, someone is sitting on top of that candle for the ride of their life! Truly unbelievable.

So, count me among the famous and the not-so-famous who have had the pleasure of being photographed by someone of Mark's caliber. Now, if only we can do something about the wrinkles and the gray hair on my photos! With today's computer-generated digital photography, believe it or not, Mark can take care of those, too. And you thought I didn't look like myself in the old picture!?!



GUEST CHEF – GWEN BLACK



Like many of you, Gwen Black, husband Phil Flipse, and son Palmer came to me via a referral from mutual friends and clients Hadley and Deidre Brown. Gwen was transferred to Syracuse, New York, with Phillips Corporation, as she is a Human Resources Manager with global responsibilities. In a somewhat strange twist, their former next-door-neighbor,

Cindy Brandt, was transferred back to Lancaster with Armstrong simultaneous to their move. I have worked with Cindy several times (she might hold the record) with her moves back and forth to Lancaster, and felt fairly confident that she would like Phil and Gwen's house. To make a long story short, she did and bought their house the day she arrived in town from Oregon on a house-hunting trip. But that's a whole other story for another issue!

Gwen was once again transferred, this time to sunny Florida. When the change of address arrived and I saw it was Jupiter, Florida, I was thrilled to know that they were now living in the same town as my second home. I placed a call to Gwen and found out they were building a new house in Palm Beach Gardens, the same town where I, too was building a new house—just about five miles apart! What a coincidence! The rest, as they say, is history.

Despite having a busy schedule including foreign travel and being wife to Phil and mom to Palmer, Gwen somehow finds time to cook. What follows are three of Gwen's favorites (I admit to requesting the cranberry chutney). All three recipes, you'll note, are time-savers and reflect her busy schedule as well as her love of *Southern Living Magazine*. Gwen, Phil and Palmer were kind enough to ask us to join them for Christmas Day dinner last holiday, and Gwen reaffirmed what a great cook she is (KT and I will both attest to that)! Husband Phil emailed me the picture of Gwen in action at the grill. Enjoy!

Grilled Salmon with Sweet Soy Slaw and Dipping Sauce

Prep: 5 minutes • Cook: 10 minutes • Stand: 10 minutes
Grill: 16 minutes • Yield: 6 servings

The dipping sauce will keep in the refrigerator, covered, for several weeks. Warm the sauce over medium-low heat on the stove before serving. Also use as a marinade on steaks, shrimp, or chicken.

- 2 cups soy sauce
- 2 tablespoons canola oil
- 8 pieces crystallized ginger
- 2 garlic cloves, minced
- 3 cups sugar
- 6 — 4 ounce salmon fillets
- 2 — 12 ounce packages of broccoli slaw
- ¼ cup green onions, chopped
- 1 tablespoon sesame seeds, toasted (optional)
- Salt and pepper to taste

Combine first four ingredients in a small saucepan over medium heat. Stir in sugar. Cook for 10 minutes or until sugar dissolves, stirring occasionally. Remove from heat (mixture will thicken). Reserve 1½ cups soy mixture and set aside.

Brush both sides of salmon evenly with remaining soy mixture; cover and let stand 10 minutes. Grill, covered with grill lid, over medium-high heat (350-400 degrees) 4 to 6 minutes on each side or until done.

Toss together broccoli slaw, green onions, sesame seeds, and ½ cup reserved soy mixture; top with grilled salmon. Season with salt and pepper to taste. Serve with remaining reserved 1 cup soy mixture for dipping. For grilled chicken, substitute 6 skinned and boned chicken breasts for salmon.

Cranberry Chutney

Makes 3½ cups

- 1 — 16 ounce can whole berry cranberry sauce
- 1 — 8 ounce can crushed pineapple
- 2.5 ounces of prepared horseradish (½ a 5 ounce bottle)

Mix ingredients and chill for an hour. Great served with ham, turkey, or chicken.

Herb-Roasted Pork Tenderloins

Prep: 8 minutes • Stand: 30 minutes
Bake: 40 minutes • Yield: 8 servings

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|----------------------------|-----------------------------|
| ¼ cup soy sauce | 1 teaspoon garlic powder |
| ¼ cup Worcestershire sauce | 1 teaspoon onion powder |
| ¼ cup vegetable oil | 1 teaspoon ground ginger |
| 1 teaspoon dried thyme | 1 teaspoon salt |
| 1 teaspoon dried marjoram | 1 teaspoon pepper |
| 1 teaspoon rubbed sage | 2 — 1½ lb. pork tenderloins |

Stir together the first 11 ingredients in a shallow dish or heavy-duty zip-top plastic bag. Prick pork with fork and place in marinade, turning to coat. Cover dish, or seal bag; let pork stand at room temperature 30 minutes or chill 2 hours. Remove from marinade, discarding marinade. Place pork on a rack in a roasting pan. Bake at 350 degrees for 40 minutes or until a meat thermometer inserted into the thickest portion of the pork registers 160 degrees. Or roast on the grill over indirect heat until done.

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A Newsletter about homes, you...and Bill

*“May your house
always be too
small to hold all
your friends.”*



106 Luxury Condominium homes by Garman Builders, Inc., in a pastoral setting in Ephrata Township. Seven models to choose from, including first floor owner's suites, two-car garages, gas heating and full basements. Priced from the low \$200,000's.

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